



THE BOOKLET



Ayumu Kasuga

AYUMU TRANSFERRED FROM OSAKA TO CHIYO'S CLASS EARLY IN THE YEAR. MUCH TO HER CHAGRIN, TOMO'S UNILATERAL DECISION TO NICKNAME HER "OSAKA" IS ADOPTED BY EVERYONE ALMOST IMMEDIATELY AND HER REAL NAME RARELY COMES UP ANYMORE. SHE IS RATHER SPACEY, ALWAYS FALLING ASLEEP IN CLASS OR BEING OTHERWISE DISTRACTED, BUT SHE IS NOT INTENTIONALLY INATTENTIVE... THAT'S JUST THE WAY SHE IS.



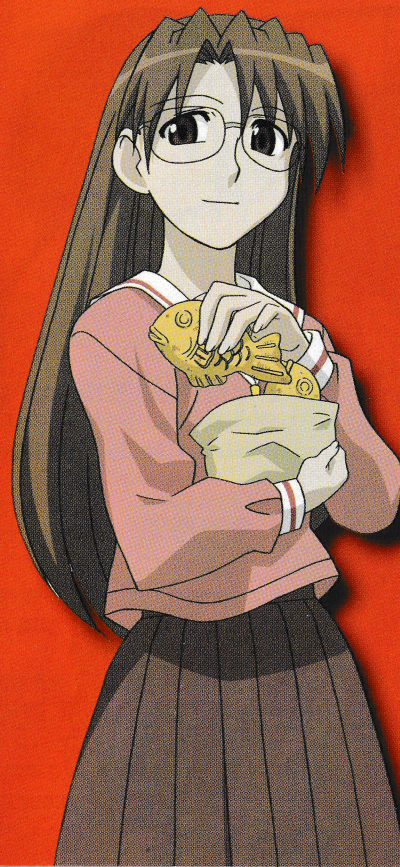
Tomo Takino

TOMO! SHE'S THE WILDCAT HIGH SCHOOL GIRL! TOMO GIVES EVERYTHING, EVEN FAILURE, 110%. FOR WHAT SHE LACKS IN SMARTS, TACT, GRACE, AND CHARM, SHE MAKES UP IN ENERGY. THOUGH ONE MIGHT THINK SHE'S A DRAIN ON THE GROUP, TOMO IS, IN A WAY, THE GROUP'S MOTIVATOR. HER TRADEMARK "LET'S GO!" REMINDS THE GIRLS IT'S OK TO HAVE FUN.



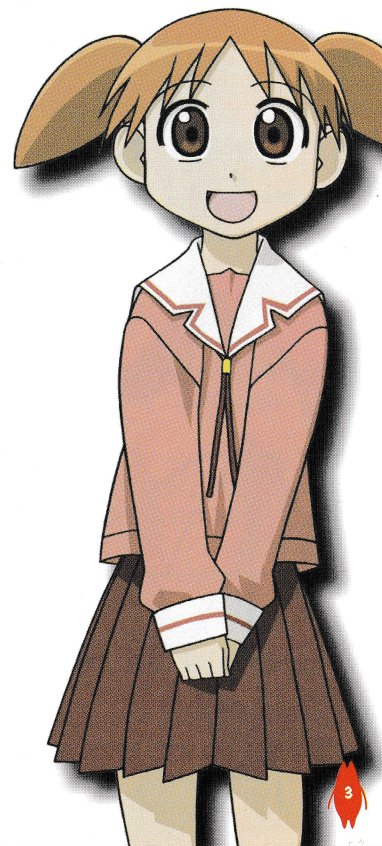
Koyomi Mizuhara

YOMI IS THE SMART, STUDIOUS GIRL OF THE BUNCH. IN MANY WAYS, SHE IS BOTH THE MOST MATURE AND THE MOST "NORMAL." SHE PRACTICALLY GREW UP WITH TOMO AND HAS ONE OF THOSE FRIENDSHIPS SHE JUST CAN'T GET AWAY FROM, EVEN THOUGH TOMO IS ALWAYS GETTING ON HER NERVES. YOMI'S ONE OTHER PET PEEVE IS HER WEIGHT, AND SHE IS CONSTANTLY (UNSUCCESSFULLY) TRYING VARIOUS DIETS IN AN ATTEMPT TO SLIM DOWN.



Chiyo Mihama

CHIYO IS ONLY TEN YEARS OLD, BUT BEING A CHILD PRODIGY, SHE IS STILL THE SMARTEST IN HER CLASS OF FIRST YEAR HIGH SCHOOL STUDENTS. HOWEVER, SKIPPING FIVE GRADES DOESN'T CONFER INSTANT MATURITY AND THERE ARE TIMES WHEN HER CHILDISH NAIVETY AND INNOCENCE SHOW THROUGH. BECAUSE OF THESE MOMENTS AND HER CHARMINGLY CUTE DEMEANOR, SHE HAS BECOME THE UNOFFICIAL MASCOT OF THE CLASS.



Sakaki

SAKAKI IS A TALL, GALLANT SORT OF GIRL WHO IS POPULAR WITH THE GIRLS WHO STILL FIND BOYS YUCKY. HOWEVER, IN SPITE OF HER COOL AND SOMEWHAT IMPOSING DEMEANOR, AT HEART SHE'S JUST A GIRL WHO LIKES CUTE THINGS AND WISHES SHE COULD BE CUTE RATHER THAN COOL. EVEN THOUGH SHE EXCELS AT BOTH SPORTS AND SCHOOL WORK, SAKAKI ISN'T REALLY AS COMPETITIVE AS EVERYONE THINKS... SHE'S JUST NATURALLY SMART AND ATHLETIC.

Kagura

JOINING THE GANG IN THE SECOND YEAR, KAGURA BRINGS A FEISTY, COMPETITIVE SPIRIT TO MISS YUKARI'S CLASS. HOWEVER, THIS SPIRIT BREEDS RIVALRIES; SOME KAGURA WELCOMES (SAKAKI), AND SOME SHE DOESN'T (TOMO). ON THE SURFACE, SHE MAY SEEM LIKE TOMO'S TWIN PARTNER IN CRIME, BUT IN HER HEART IS THE UNSELFISH DESIRE OF A TRUE ATHLETE: TO DO HER BEST.



COOK WITH CHIYO-CHAN
STARTER

YAKI-TORI

GRILLED CHICKEN ON SKEWERS



INGREDIENTS:

CHICKEN - EITHER TWO BREASTS OR FOUR THIGHS, BONED
1 GREEN ONION, LEEK, OR JAPANESE LEEK/KA "NEGI"
3-4 TABLESPOONS SOYA SAUCE
3-4 TABLESPOONS MIRIN OR SAKE
3 TABLESPOONS SUGAR
WOODEN SKEWERS

STEP 1: CUT THE CHICKEN INTO PIECES, ABOUT 2.5CMS OR 1 INCH IN SIZE. CHOP SIMILARLY SIZED PIECES OF THE GREEN ONION/LEEK/NEGI. ALTERNATE PIECES OF CHICKEN AND VEGETABLE ALONG THE LENGTH OF A SKEWER.

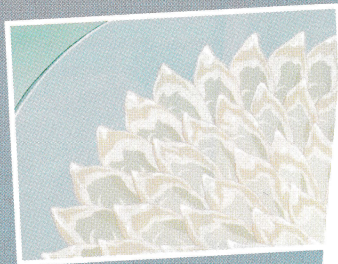
STEP 2: COMBINE THE SOY SAUCE, MIRIN OR SAKE, AND SUGAR IN A SMALL PAN AND BRING TO A BOIL. LOWER THE HEAT AND HEAT GENTLY UNTIL THE SUGAR HAS DISSOLVED.

STEP 3: GRILL THE SKEWERS UNTIL THE MEAT IS 75% COOKED, OR FOR ABOUT 4-5 MINUTES A SIDE.

STEP 4: BAST THE SKEWER WITH SOME OF THE COMBINED SAUCE, THEN GRILL EACH SIDE UNTIL THE MEAT IS COOKED.

STEP 5: BAST ONCE AGAIN, THEN GRILL FOR 30 SECONDS OR SO ON EACH SIDE BEFORE SERVING.

COOK WITH CHIYO-CHAN
MAIN COURSE
OKONOMIYAKI



COOK WITH CHIYO-CHAN
PUDDING
GREEN TEA ICE-CREAM



INGREDIENTS:

- 1 WHOLE CABBAGE
- 300G FLOUR
- 210 ML WATER
- TWO EGGS
- A GENEROUS AMOUNT OF CHOPPED MEAT, VEGETABLES, FISH, KIMCHI OR TOFU ACCORDING TO PERSONAL TASTE
- BONITO-FLAKES, SAUCES (KETCHUP, MAYO, WORCESTER, ETC) AND CONDIMENTS.

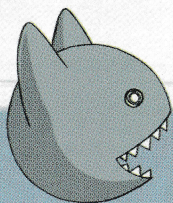
- 1) CUT THE CABBAGE INTO SMALL STRIPS, LEAVING OUT THE CORE. MIX CABBAGE, WATER FLOUR AND EGGS. ADD THE OTHER INGREDIENTS INTO THE MIX.
- 2) HEAT UP A SMALL NON-STICK PAN. POUR IN ENOUGH OF THE MIXTURE TO MAKE A THICK, SMALL PANCAKE. TURN OCCASIONALLY.
- 3) SPRINKLE FLAKES ONTO THE WARM OKONOMIYAKI. SEASON WITH SAUCES AND SPICES ACCORDING TO PERSONAL TASTE.

INGREDIENTS:

- 90 ML MILK
- 90 ML CREAM
- 40 ML HOT WATER
- 2 YOLKS
- 2 TABLE SPOONS SUGAR
- 2 TABLE SPOONS MACHA (GREEN TEA) POWDER

- 1) MIX MACHA POWDER AND HOT WATER IN A BOWL UNTIL TEA HAS COMPLETELY DISSOLVED.
- 2) BEAT YOLKS AND MIX WITH MILK AND SUGAR. HEAT IN A POT, VERY SLOWLY, STIRRING CONSTANTLY. ONCE THE MIXTURE THICKENS, TAKE OFF THE HOB.
- 3) PUT THE POT INTO SOME ICE-WATER AND LET THE MIXTURE COOL OFF. FIRST ADD TEA AND THEN CREAM.
- 4) KEEP STIRRING UNTIL THE MIXTURE HAS COOLED DOWN COMPLETELY AND THEN PUT IT INTO THE FREEZER.





Translator's Notes

JAPAN'S EDUCATION SYSTEM IN JAPAN, GRADES 1-6 ARE ELEMENTARY SCHOOL, 7-9 ARE MIDDLE SCHOOL, AND 10-12 ARE HIGH SCHOOL. AT 10 YEARS OLD, CHIYO WOULD NORMALLY BE IN 5TH GRADE (YEAR 5), SO SHE HAS SKIPPED 5 GRADES TO START HER FIRST YEAR OF HIGH SCHOOL. EACH SCHOOL YEAR CONSISTS OF THREE SEMESTERS. THE SCHOOL YEAR BEGINS IN APRIL, AND THE FIRST SEMESTER GOES TO JULY. THE SECOND SEMESTER RUNS FROM SEPTEMBER TO DECEMBER. THE THIRD SEMESTER COVERS JANUARY TO MARCH.

THE "CHAM" HONORIFIC ADDING THIS HONORIFIC GENERALLY MAKES A NAME SOUND CUTER. IT IS USED AS AN ENDEARMENT TOWARDS CLOSE FRIENDS AND PEOPLE YOUNGER THAN YOURSELF. IT CAN ALSO BE USED AS AN INSULT, SOMEWHAT LIKE CALLING SOMEONE A BABY. UNLIKE SOME OTHER JAPANESE HONORIFICS, THIS ONE HAS NO REAL EQUIVALENT IN ENGLISH, SO IT HAS BEEN LEFT IN.

MISS YUKARI THOUGH THE STUDENTS CALL HER "MISS YUKARI," USING HER FIRST NAME, THIS IS AS UNUSUAL IN JAPAN AS IT IS IN THE U.K. MOST TEACHERS ARE ADDRESSED BY THEIR LAST NAMES.

DAY DUTY STUDENTS IN THE CLASS WILL TAKE TURNS ON DAY DUTY. FOR THAT DAY, THE PERSON ON DAY DUTY WILL BE IN CHARGE OF VARIOUS MISCELLANEOUS CHORES, SUCH AS PASSING THINGS OUT, COLLECTING PAPERS, AND ERASING THE CHALKBOARD AT THE END OF THE DAY.

BREAD FOR LUNCH WHEN TOMO DECLARES SHE'S HAVING BREAD FOR LUNCH, SHE DOESN'T LITERALLY MEAN JUST BREAD. IN JAPAN, MEALS ARE BROADLY CATEGORISED INTO MEALS BASED ON RICE OR BREAD. SO, IN THIS CASE, "BREAD" COVERS A LOT OF ITEMS, SUCH AS SANDWICHES, CREAM-FILLED PASTRIES, FLAVOURED BUNS, ETC.

OSAKA THINGS THE TSUTENKAKU IS A TOWER AND FAMOUS LANDMARK OF OSAKA. OCTOPUS BALLS (OR TAKOYAKI) ARE DOUGH STUFFED WITH A PIECE OF OCTOPUS AND SERVED WITH SAVOURY SAUCE. OCTOPUS BALLS ARE A FAVOURITE FESTIVAL FOOD, BUT OSAKA IS ESPECIALLY KNOWN FOR THEM AND ITS GOOD FOOD IN GENERAL.

"YOU PROFITIN' THERE?" THE CITY OF OSAKA IS KNOWN FOR BEING VERY BUSINESS-ORIENTED, TO THE POINT THAT IT COLOURS ITS CITIZENS' EVERYDAY SPEECH. THIS PHRASE IS A STEREOTYPICAL EQUIVALENT OF "HOW ARE YOU?"

AYUMU KASUGA'S ACCENT BEING FROM OSAKA, SHE DOES HAVE AN OSAKAN ACCENT, BUT IT IS VERY SOFT. THE STEREOTYPICAL OSAKAN ACCENT IS HARSHER AND INTERSPERSED WITH LOCAL VOCABULARY. THIS IS WHAT MISS YUKARI AND THE STUDENTS INITIALLY TRY TO GET HER TO SPEAK. IN THE ENGLISH DUB, THIS HAS BEEN EQUATED TO A SOUTHERN AMERICAN ACCENT FROM AROUND THE HOUSTON AREA, WHICH SHARES THE BUSINESS-ORIENTED ATTITUDE WITH

OSAKA AS WELL AS THE COUNTRY IMAGE THAT COLOUR BOTH THE SOUTHERN AND OSAKAN ACCENTS.

STANDARD JAPANESE THIS IS THE JAPANESE SPOKEN ON NATIONAL TELEVISION AND IN NEWSCASTS. THERE ARE MANY DIALECTS IN JAPAN, BUT BECAUSE LOCAL DIFFERENCES CAN MAKE ACCENTED SPEECH DIFFICULT TO UNDERSTAND, PEOPLE WHO NORMALLY SPEAK IN THESE DIALECTS OFTEN CHOOSE TO SUPPRESS THEIR ACCENTS.

JAPANESE PIZZA ALSO KNOWN AS OKONOMIYAKI, IT IS ANOTHER FOOD ASSOCIATED WITH OSAKA. IT IS STRANGE TO EAT OKONOMIYAKI WITH RICE BECAUSE OKONOMIYAKI IS A MEAL BY ITSELF. IT WOULD BE LIKE EATING AMERICAN PIZZA WITH A BAKED POTATO.

KANSAI THIS IS THE AREA SOUTHWEST OF TOKYO, WHICH INCLUDES OSAKA AND KYOTO. THE FAMOUS KANSAI ACCENT IS ACTUALLY COMPRISED OF A NUMBER OF DIFFERENT DIALECTS FROM THAT GENERAL REGION INCLUDING THOSE OF OSAKA, KYOTO AND KOBE. THE OSAKAN ACCENT IS A TYPE OF KANSAI ACCENT; HOWEVER, NOT ALL KANSAI ACCENTS ARE OSAKAN.

HANDKERCHIEFS MOST PUBLIC JAPANESE BATHROOMS DO NOT HAVE PAPER TOWELS OR DRYERS, SO CARRYING AROUND A HANDKERCHIEF IS A MUST.

SPLITTING CHOPSTICKS CAFETERIAS GENERALLY

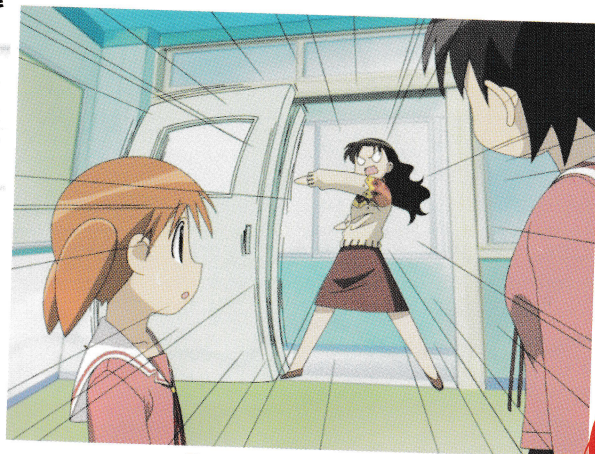
PROVIDE DISPOSABLE CHOPSTICKS MADE OF WOOD. THESE ARE MADE STUCK TOGETHER AT THE TOP, WHICH THE USER MUST FIRST SPLIT TO USE. WHEN DONE CARELESSLY, IT'S VERY EASY TO GET UNEVEN SPLITS, ESPECIALLY WITH THE CHEAPER QUALITY DISPOSABLE CHOPSTICKS.

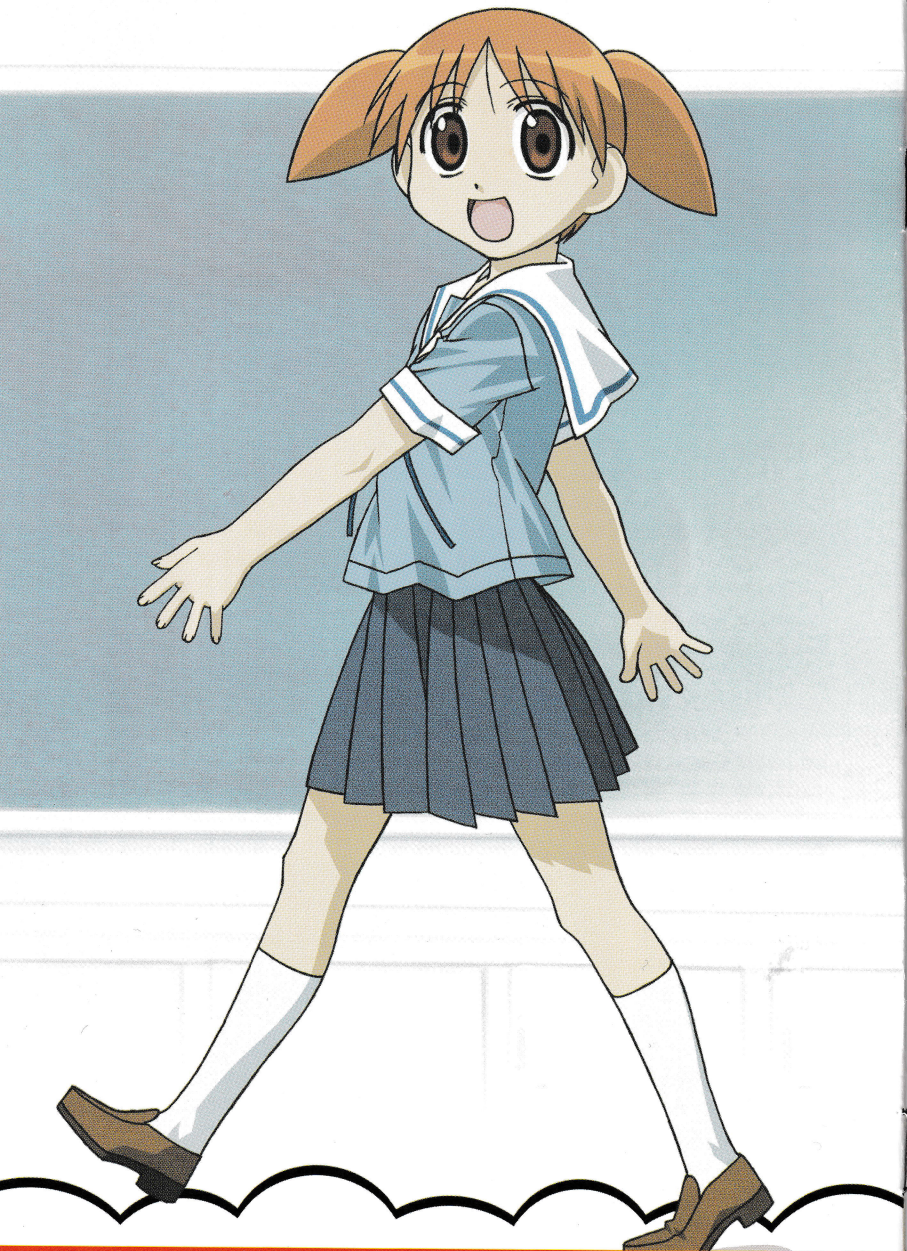
GIVING HICCUPS TO SOMEONE ELSE? IN JAPAN, A COMMON SUGGESTION TO CURE A COLD IS TO "GIVE IT" TO SOMEONE ELSE. THIS, HOWEVER, DOES NOT WORK FOR HICCUPS.

HOKKAIDO FOODS CRABS, SEA URCHINS, AND SALMON STEW ARE ALL SPECIALTIES OF HOKKAIDO.

THE "RIGHT WAY" TO HOLD CHOPSTICKS THERE ARE MANY SERVICEABLE WAYS TO HOLD CHOPSTICKS, BUT THERE IS REALLY ONLY ONE RIGHT WAY TO HOLD THEM. DIRECTIONS ON HOW TO HOLD CHOPSTICKS CORRECTLY CAN USUALLY BE FOUND PRINTED ON THEIR PAPER WRAPPER.

THE SCHOOL CHIME IN BRITISH SCHOOLS, CLASS PERIODS ARE SEPARATED BY THE BELL. IN JAPAN, THE CHIME MELODY IS USED.





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